Build-in glass-ceramic cooking areas
Build-in hobs

Operating Instructions

Your new appliance

This new appliance will make cooking easier for you and be a great source of joy to you.

To utilise your appliance's full range of technical features, please read through the operating instructions very carefully.

Keep the operating instructions in a safe place so that they are readily available for re-reading. Any subsequent owner will be glad to have the operating and installation instructions supplied.

The operating instructions are structured to familiarise you step by step with your new appliance.

The contents list gives you rapid access to everything worth knowing about your new appliance.

Finally, we wish you well with your new appliance and hope you have lots of fun using it to cook your food.

Instruction for combination with AEG Build-In Cookers or Build-In Control Panels

- When installing and operating, please follow the Operating and Installation Instructions of the relevant Series 53 ..... Build-In Cookers or Series 57 ..... Build-In Control Panels.
- We explicitly draw your attention to the fact that only Series 53 ..... Build-In Cookers or Series 57 ..... Build-In Control Panels may be combined, since the use of other control appliances voids any liability on the part of AEG.
- In terms of fire protection, the appliance conforms to Type Y (IEC 335-2-6). Only appliances of this type may be installed on one side of adjacent upright furniture housings or walls.
- During assembly, electrical access protection must be assured by appropriate installation.

GUTEK3-2 1/95 GB - HW1 3/96 GB

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Important instructions

Environmentally friendly disposal of the packaging and your old appliance

Packaging

As an environmentally conscious company, AEG has long been making a successful contribution to limiting the use of packaging materials to what is absolutely essential.

All packaging materials used for transport are environmentally compatible and recyclable. Wood parts are not chemically treated. Some 80-100% of the cardboard packaging is recycled paper. The foils are made of polyethylene (PE) and the packing of polystyrene (PS). The materials are pure hydrocarbon compounds and recyclable. Through appropriate treatment and reuse, raw materials can be saved and the volume of refuse reduced. You can give back the packaging to the dealer from whom you have bought your appliance.

Old appliance

Before disposing of your old appliance, you should remove the mains connection cable and render it unserviceable. Hand over your old appliance to a materials collection centre. Your local authority will give you its address.

Connecting the appliance

Installation and connection of the new appliance should only be performed by a franchised expert.

Please follow these instructions and the appliance installation instructions, since the warranty is otherwise voided if damage occurs.

This appliance complies with the radio interference suppression requirements of EC Directive 87/308/EC, EN 55014/DIN VDE 0875 Part 1 and EN 55011/DIN VDE 0875 Part 11 as well as, where necessary, with the standard relating to the retroactive effect of the mains supply EN 60555 Parts 1-3/DIN VDE 0838 Parts 1-3.

CE This appliance complies with the following EC Directives: – 72/23/EEC of 19.02.1973 – Low-Voltage Directive – 89/336/EEC of 03.05.1989 (including Amendment Directive 92/31/EEC) – EMC (Electromagnetic Compatibility) Directive.

Safety instructions

General

- This appliance should only ever be used for the purpose for which it is intended, i.e. only for normal everyday household cooking of food.
- While you are cooking food, the hob and oven door get hot. You should therefore basically keep small children well away.
- Overheated fats and oils rapidly ignite. If you are cooking food in fat or oil (e.g. chipped potatoes), you are advised to remain in the vicinity.
- Do not use the hotplates to heat your room.
- Take care when connecting electrical appliances to plug sockets near the hob. Connection leads should not find their way on to hot hotplates/cooking zones.
- The red-glowing heating of the cooking zones may extend beyond the edge of the marked zone depending on where it is viewed from.
- If cracks, rents, or other flaws have occurred, the cooking area must be isolated from the mains supply by the device required on the fixed wiring side. Before doing that, you should turn all 4 hotplate switches to 0.

How to avoid damaging your appliance

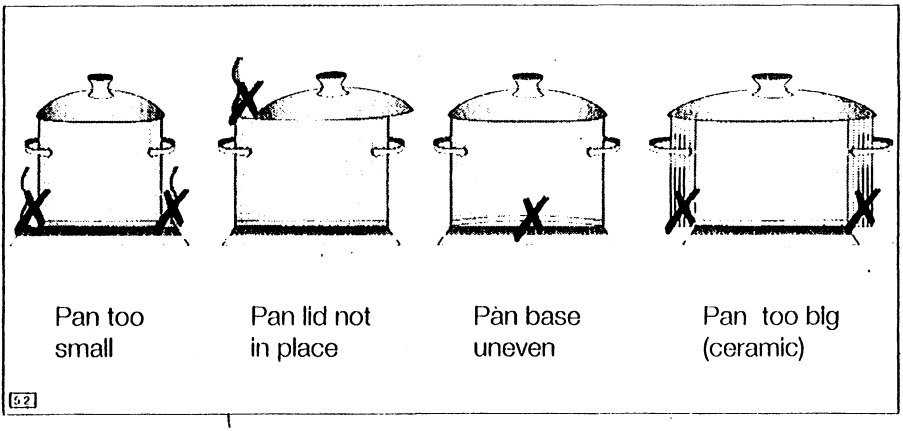
- To avoid damage to the ceramic cooking area, it should not be used as a storage area.
- Do not place any hot cookware on the cooking area frame and do not cover the cooking area with protective oven foil, or else it could be damaged!
- The ceramic cooking area (where featured) is extremely resistant, though not unbreakable. Any especially pointed and hard objects falling on to the cooking area may damage it.
- For reasons of safety, **never** clean the appliance with a steam jet or high-pressure cleaner.
- Never place any pot or pan lid on the Sensor_Control Hotplate (or you could injure yourself!).
- Never place any aluminium foil or plastic container on the hotplate.
- Never prepare any food in aluminium foil or plastic containers on the hotplate.
- When using special cookware (e.g. simmering pan, wok, etc.), please follow the manufacturer's instructions.

SIB3-5 4/96 GB

Suitable cookware

The better the cookware, the better the cooking result

- ❒ You can tell good cookware by the pan base.
- ❒ The base should be as thick and even as possible. It should also not be rough (as e.g. on cast-iron cookware), since it may then cause scratches when being moved about.
- ❒ Pan and hotplate must be of the same size. Please make sure that the pan is centred on the hotplate.
- ❒ The hotplates should always be clean, since soiled hotplates and pan bases not only damage the hob, but also increase power consumption.
- ❒ Make sure you utilise the residual heat by switching off the hotplate just before the end of the cooking cycle.
- ❒ You will waste energy e.g. if...



- ❒ When using special cookware, you must additionally follow the cookware manufacturer's instructions.

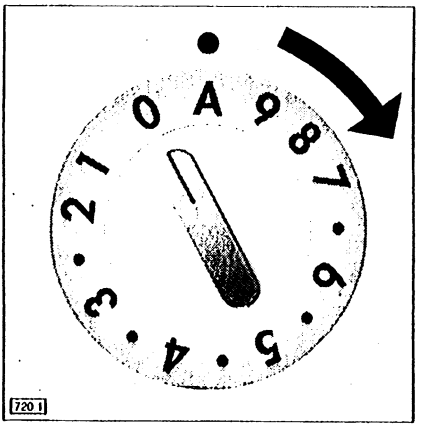
Operating the hob

Ceramic hob

When you switch on the hob, it **may** briefly buzz. This is a feature of all ceramic hobs and in no way implies any loss of hob function or life.

The red-glowing heating system of the hobs may appear beyond the edge of the marked zone depending on the angle from which you view it.

Automatic hob



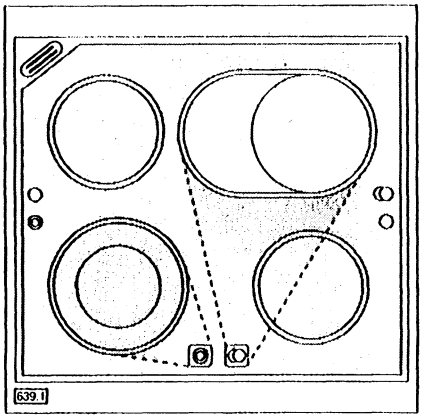
Using the switch on the cooker, you can set the heating power of the automatic hob optionally in 9 stages:

1 = Lowest power
9 = Highest power
A = Automatic bring-to-the-boil boost

You can obtain further information in the cooker or switchbox operating instructions.

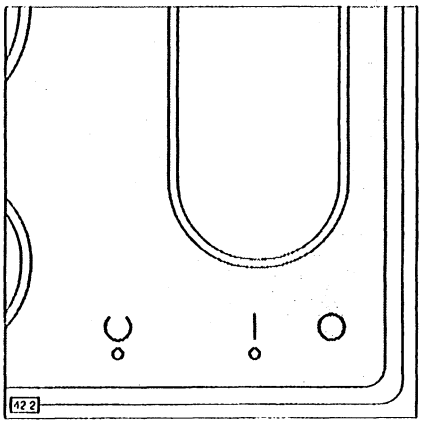
Two-ring hotplate/frying zone

On the two-ring hotplate and frying zone, the heating area can be adapted to the cookware. Combination of the second heating circuit is by the respective touch switch (with pilot lamp) at the front of the ceramic hob.



Warming area

The warming area is directly switched on and off via the touch switches arranged under the warming area.



Operating the hob

Halogen hotplate

Important note:
First place the cookware on the hotplate and then switch on the hotplate.

On the hotplate with the halogen ring heating element, the full heating power is already achieved after a few seconds.

Do not look directly at the halogen light; it will dazzle you.

Electronic pan sensing by Sensor_Control

Important note: First place the cookware on the hotplate and then switch on the hotplate.
Located under the hotplates of the ceramic hob are electronic sensors which sense:

- **whether even metal cookware is on the hotplate;**
- **whether unsuitable (glass, ceramic) cookware is on the hotplate;**
- **the pan base diameter (which should basically not be smaller than 12.0 cm).**

The small or large hotplate is automatically switched on depending on the pan size.

Hotplate size	Hotplate switches on at a minimum pan size of...
145 mm	120 mm
180 mm	155 mm
Frying zone 170 x 265 mm inside	145 mm
Frying zone 170 x 265 mm outside	165 mm x 260 mm
Two-ring 210/120 mm inside	80 mm
Two-ring 210/120 mm outside	185 mm

Please note the cookware diameter when purchasing, since the manufacturer will usually specify the upper edge diameter of the cookware.

- For non-metal cookware,
- a too small cookware base diameter,
- or if there is no cookware on the hotplate, indicator **"F"** in the ceramic hob flashes (on the right or left) or alternatively the residual heat indicator.
  Letter **"F"** goes out as soon as correct or suitable cookware is arranged centrally on the hotplate.

KAG23-2 6/97 GB - KAG27-5 6/97 GB

The digital indicators in the ceramic hob

The following indicators are respectively located on the right and front left of the ceramic hob:

Figures 1-9, Hotplate level indicator
1 = Lowest power
9 = Highest power

Letter A = Automatic bring-to-the-boil boost

So long as this letter remains lit, the hotplate is heated at highest power.

Letter H = "Caution hot!" or residual heat indicator

When the hotplate is switched off, **letter H** remains lit until the hotplate has cooled and represents no more danger.

Important note:

If the hotplate is not switched off after completion of the cooking cycle, indicator **"H"** Caution hot! does not light up either.

Letter F = "Wrong or no pan".

Residual heat indicator – Caution: hot!

Each ceramic hotplate is equipped with a luminous signal which lights up if the hotplate is hot.

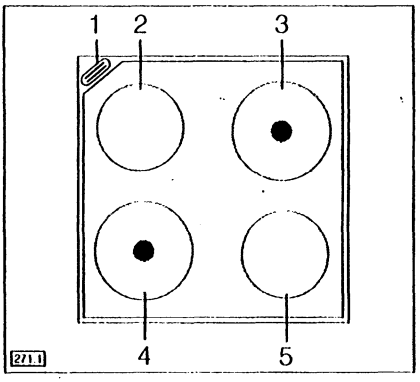
The lamp goes out when the hotplate has cooled.

So long as the indicator remains lit, the residual heat can be utilised.

Your new hob

These instructions apply for the following hob versions:

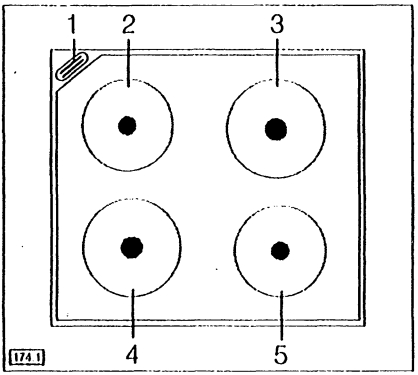
1050 M



1 = Oven fume outlet
2/5 = Hotplates 14.5 cm dia., 1.0 kW
3/4 = Hotplates 18.0 cm dia., 2.0 kW

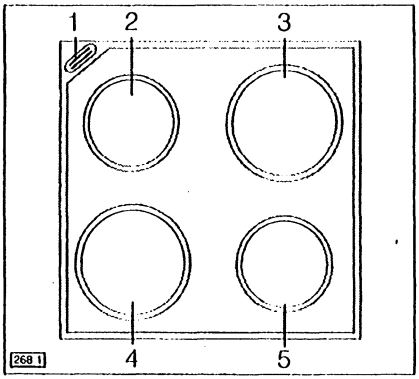
For build-under cookers of 50 cm width only

1100 M/3100 M



1 = Oven fume outlet
2/5 = Hotplates 14.5 cm dia., 1.5 kW
3/4 = Hotplates 18.0 cm dia., 2.0 kW

6050 M

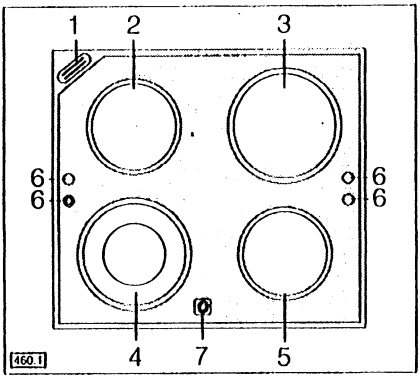


1 = Oven fume outlet
2/5 = Hotplates 14.5 cm dia., 1,2 kW
3/4 = Hotplates 18.0 cm dia., 1.7 kW

For build-under cookers of 50 cm width only

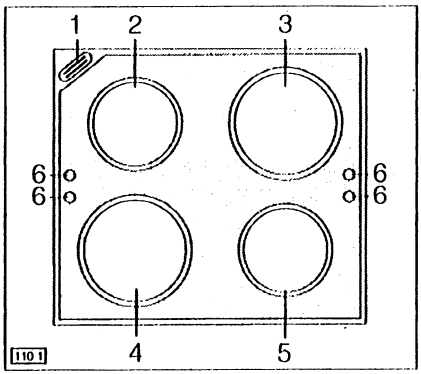
KAG1 6/97 GB - KAG15-2 6/97 GB - KAG14-3 6/97 GB - KAG16-2 6/97 GB

6110 M



1 = Oven fume outlet
2 = Hotplate 14.5 cm dia., 1.2 kW
3 = Hotplate 18.0 cm dia., 1.7 kW
4 = Two-ring hotplate 12.0 cm or 21.0 cm dia., 2.1 kW
5 = Hotplate 14.5 cm dia., 1.2 kW
6 = Residual heat indicator for each hotplate
7 = Touch switch to combine two-ring hotplate 4 (21.0 cm dia.) with pilot lamp

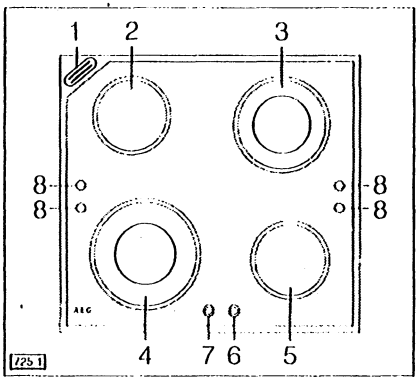
6100 M/6105 M/6109 M



1 = Oven fume outlet
2 = Hotplate 14.5 cm dia., 1.2 kW
3 = Hotplate 18.0 cm dia., 1.7 kW
4 = Hotplate 18.0 cm dia., 1.7 kW
5 = Hotplate 14.5 cm dia., 1.2 kW
6 = Residual heat indicator for each hotplate

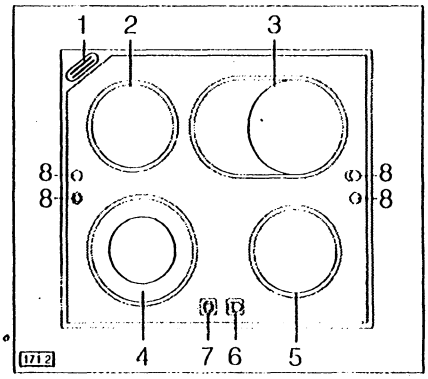
Your new hob

6120 M



1 = Oven fume outlet
2 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
3 = Fast-glowing high-speed two-ring hotplate 11.4 cm or 18.0 cm dia., 1.7 kW
4 = Fast-glowing high-speed two-ring hotplate 12.0 cm or 21.0 cm dia., 2.1 kW
5 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
6 = Touch switch to combine **two-ring hotplate 3** (18.0 cm dia.) with pilot lamp
7 = Touch switch to combine **two-ring hotplate 4** (21.0 cm dia.) with pilot lamp
8 = Residual heat indicator for each hotplate

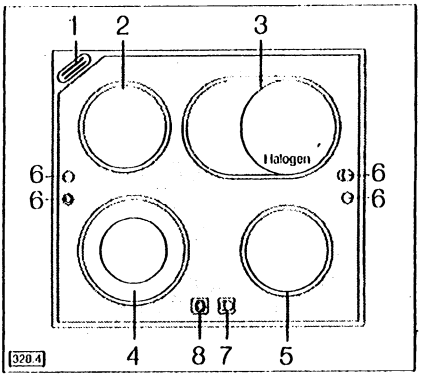
6130 M/6135/6139 M



1 = Oven fume outlet
2 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
3 = Fast-glowing high-speed two-ring hotplate 18.0 cm dia. or frying zone 18.0 cm x 29.0 cm dia., 2.3 kW
4 = Fast-glowing high-speed two-ring hotplate 12.0 cm or 21.0 cm dia., 2.1 kW
5 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
6 = Touch switch to combine **frying zone 3** (29.0 cm dia.) with pilot lamp
7 = Touch switch to combine **two-ring hotplate 4** (21.0 cm dia.) with pilot lamp
8 = Residual heat indicator for each hotplate

KAG34-1 6/97 GB - KAG5-2 6/97 GB

6140 M – Halogen



1 = Oven fume outlet
2 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
3 = Frying zone 18.0 cm x 29.0 cm **with integrated halogen hotplate** 18.0 cm dia., 2.3 kW
4 = Fast-glowing high-speed two-ring hotplate 12.0 cm or 21.0 cm dia., 2.1 kW
5 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
6 = Residual heat indicator for each hotplate
7 = Touch switch to combine frying zone 3 (29.0 cm dia.) with pilot lamp
8 = Touch switch to combine two-ring hotplate 4 (21.0 cm dia.) with pilot lamp

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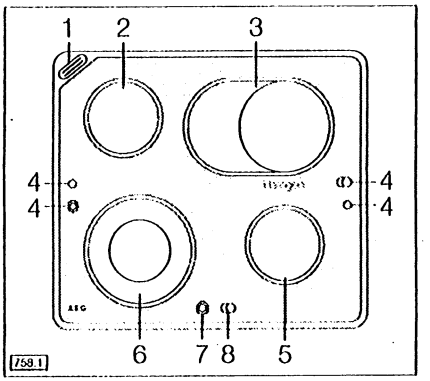
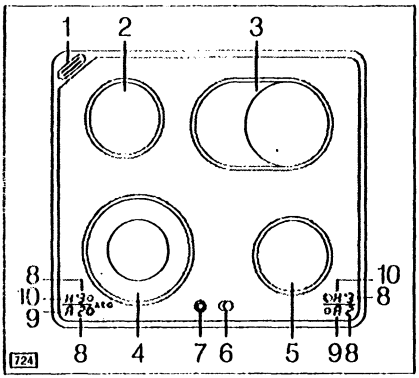
6240 M – Halogen



1 = Oven fume outlet
2 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
3 = Frying zone 18.0 cm dia. x 29.0 cm, 2.3 kW **with integrated halogen hotplate**
4 = Residual heat indicator for each hotplate
5 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
6 = Fast-glowing high-speed two-ring hotplate 12.0 cm or 21.0 cm dia., 2.1 kW
7/8 = Touch switch to combine **two-ring hotplate 6** or **frying zone 3** with pilot lamp

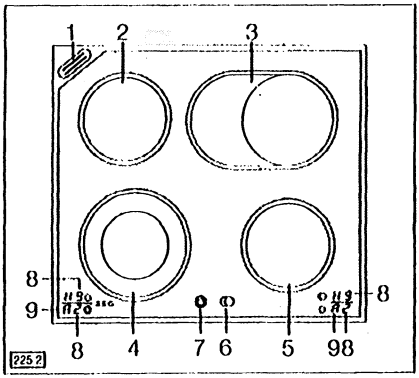
Your new hob

6237 M – Digital indicators



1 = Oven fume outlet
2 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
3 = Fast-glowing high-speed hotplate 17.0 cm dia. or frying zone 17.0 cm dia. x 26.5 cm, 2.3 kW
4 = Fast-glowing high-speed two-ring hotplate 12.0 cm or 21.0 cm dia., 2.2 kW
5 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
6 = Touch switch to combine **frying zone 3** (17.0 x 26.5 cm) with pilot lamp
7 = Touch switch to combine **two-ring hotplate 4** (21.0 cm dia.) with pilot lamp
8 = The figures show the set heating level
9 = Hotplate set to **automatic bring-to-the-boil boost** (remains lit until the automatic system changes over to the set simmering stage)
10 = **H** = Caution, hotplate still hot! Goes out when the hotplate has cooled

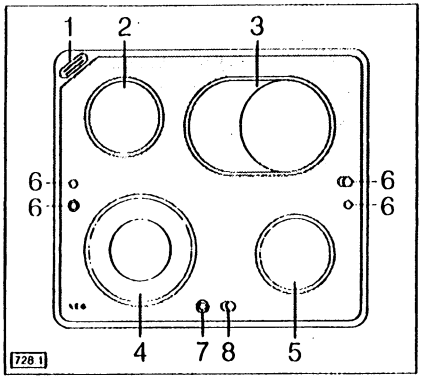
6137 M – Digital indicators



1 = Oven fume outlet
2 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
3 = Fast-glowing high-speed hotplate 17.0 cm dia. or frying zone 17.0 cm dia. x 26.5 cm, 2.3 kW
4 = Fast-glowing high-speed two-ring hotplate 12.0 cm or 21.0 cm dia., 2.2 kW
5 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
6 = Touch switch to combine **frying zone 3** (17.0 x 26.5 cm) with pilot lamp
7 = Touch switch to combine **two-ring hotplate 4** (21.0 cm dia.) with pilot lamp
8 = The figures show the set heating level
9 = Hotplate set to **automatic bring-to-the-boil boost** (remains lit until the automatic system changes over to the set simmering stage)
H = Caution, hotplate still hot! Goes out when the hotplate has cooled

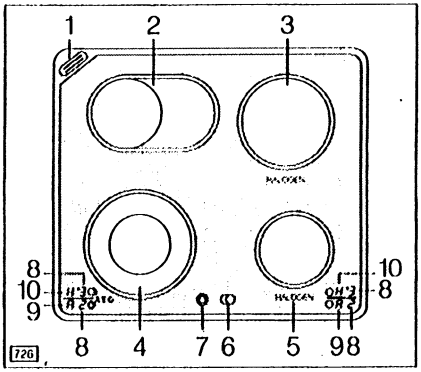
KAG35-2 6/97 GB – KAG8-5 6/97 GB

6233 M



1 = Oven fume outlet
2 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
3 = Fast-glowing high-speed hotplate 18.0 cm dia. or frying zone 18.0 cm x 29.0 cm dia., 2.3 kW
4 = Fast-glowing high-speed two-ring hotplate 12.0 cm or 21.0 cm dia., 2.1 kW
5 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
6 = Residual heat indicator for each hotplate
7/8 = Touch switch to combine **two-ring hotplate 3 or 4**

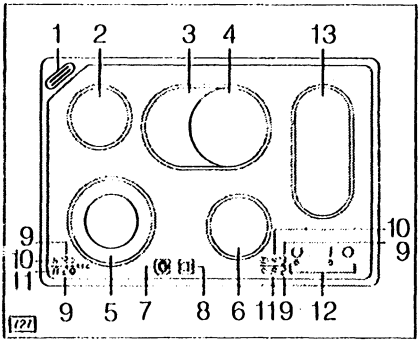
6257 M – Digital indicators/Halogen



1 = Oven fume outlet
2 = Fast-glowing high-speed frying zone 14.5 cm x 25.5 cm dia., 1.8 kW
3 = **Halogen hotplate 18.0 cm** dia., 1.8 kW
4 = Fast-glowing high-speed two-ring hotplate 12.0 cm or 21.0 cm dia., 2.2 kW
5 = **Halogen hotplate 14.5 cm** dia., 1.2 kW
6/7 = Touch switch to combine **frying zone 2** or **two-ring hotplate 4**
8 = The figures show the set heating level
9 = Hotplate set to **automatic bring-to-the-boil boost** (remains lit until the automatic system changes over to the set simmering stage)
10 = **H** = Caution, hotplate still hot! Goes out when the hotplate has cooled

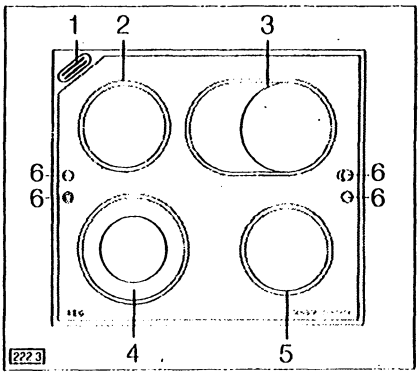
Your new hob

7237 M – Digital indicators



1 = Oven fume outlet
2 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
3 = Fast-glowing high-speed frying zone 18.0 cm x 29.0 cm dia., 2.3 kW
4 = **Fast-glowing high-speed hotplate** 18.0 cm dia., 1.8 kW
5 = Fast-glowing high-speed two-ring hotplate 12.0 cm or 21.0 cm dia., 2.1 kW
6 = **Fast-glowing high-speed hotplate** 14.5 cm dia., 1.2 kW
7 = Touch switch to combine **two-ring hotplate 5** with pilot lamp
8 = Touch switch to combine **frying zone 3** with pilot lamp
9 = The figures show the set heating level
10 = **Indicator H** = Caution, hotplate still hot! Goes out when the hotplate has cooled
11 = Hotplate set to **automatic bring-to-the-boil boost** (remains lit until the automatic system changes over to the set simmering stage)
12 = Standby and On/Off button with pilot lamp for the warming area. The built-in automatic system switches off the warming area after 6 hours
13 = Warming area

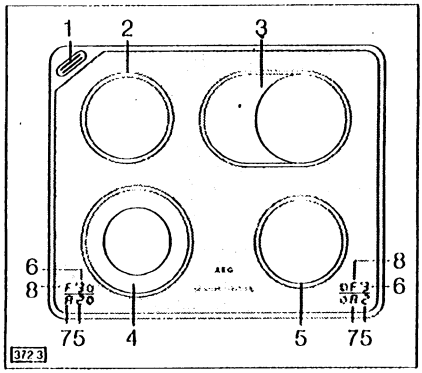
6131 M – Sensor_Control



1 = Oven fume outlet
2 = **Fast-glowing high-speed hotplate** 14.5 cm dia., 1.2 kW
3 = **Fast-glowing high-speed hotplate** 17.0 cm dia. or frying zone 17.0 cm x 26.5 cm, 2.3 kW
4 = **Fast-glowing high-speed two-ring hotplate** 12.0 cm or 21.0 cm dia., 2.2 kW
5 = **Fast-glowing high-speed hotplate** 14.5 cm dia., 1.2 kW
6 = Residual heat indicator for each hotplate or pan sensing indicator flashes if a pan is missing or of the wrong size

KAG38-3 6/97 GB – KAG6-5 6/97 GB

6232 M – Sensor_Control



1 = Oven fume outlet
2 = **Fast-glowing high-speed hotplate** 14.5 cm dia., 1.2 kW
3 = **Fast-glowing high-speed hotplate** 17.0 cm dia. or frying zone 17.0 cm x 26.5 cm, 2.3 kW
4 = **Fast-glowing high-speed two-ring hotplate** 12.0 cm or 21.0 cm dia., 2.2 kW
5 = **Fast-glowing high-speed hotplate** 14.5 cm dia., 1.2 kW
6 = The figures show the set heating level
7 = Hotplate set to **automatic bring-to-the-boil boost** (remains lit until the automatic system changes over to the set simmering stage)
8 = **Indicator H** = Caution, hotplate still hot! Goes out when the hotplate has cooled **Indicator F** = wrong cookware or pan base diameter too small

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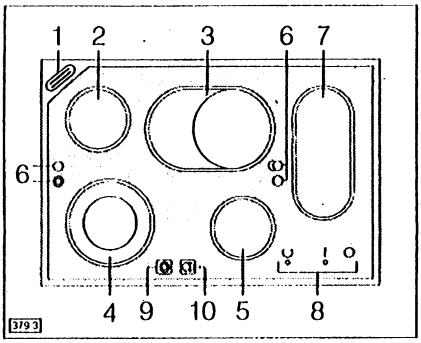
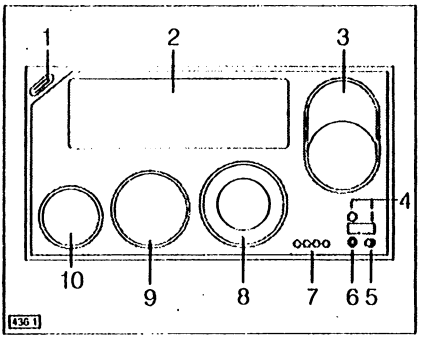
7130 M



1 = Oven fume outlet
2 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
3 = Fast-glowing high-speed hotplate 18.0 cm dia. or frying zone 18.0 cm x 29.0 cm dia., 2.3 kW
4 = Fast-glowing high-speed two-ring hotplate 12.0 cm or 21.0 cm dia., 2.1 kW
5 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
6 = Residual heat indicator for each hotplate
7 = **Warming area** 33.0 x 14.0 cm, 0.12 kW
8 = Touch switch to switch warming area on and off. Standby button and On button each with pilot lamp. To switch on warming area 7, press button 8 on the left (standby button) until the pilot lamp lights up. Then press button **I** (On button). The pilot lamp lights up.
9 = Touch switch to combine **two-ring hotplate 4** (21.0 cm dia.) with pilot lamp
10 = Touch switch to combine **frying zone 3** (29.0 cm dia.) with pilot lamp

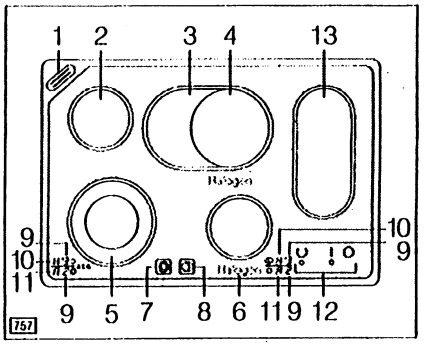
Your new hob

9130 M



1 = Oven fume outlet
2 = Warming area 56.5 x 14.0 cm, 0.15 kW
3 = Fast-glowing high-speed hotplate 17.0 cm dia. or frying zone 17.0 cm x 26.5 cm dia., 2.0 kW
4 = Touch switch to switch warming area on and off. On button with pilot lamp
5 = Touch switch to combine **frying zone 3** (29.0 cm dia.) with pilot lamp
6 = Touch switch to combine **two-ring hotplate 8** (21.0 cm dia.) with pilot lamp
7 = Residual heat indicator for hotplates 3, 8, 9, and 10
8 = Fast-glowing high-speed two-ring hotplate 12.0 cm or 21.0 cm dia., 2.1 kW
9 = Fast-glowing high-speed hotplate 18.0 cm dia., 1.7 kW
10 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW

7257 M – Digital indicators/Halogen



1 = Oven fume outlet
2 = Fast-glowing high-speed hotplate 14.5 cm dia., 1.2 kW
3 = Fast-glowing high-speed frying zone 18.0 cm x 29.0 cm dia., 2.3 kW
4 = **Halogen hotplate** 18.0 cm dia., 1.8 kW
5 = Fast-glowing high-speed two-ring hotplate 12.0 cm or 21.0 cm dia., 2.1 kW
6 = **Halogen hotplate** 14.5 cm dia., 1.2 kW
7 = Touch switch to combine **two-ring hotplate 5** with pilot lamp
8 = Touch switch to combine **frying zone 3** with pilot lamp
9 = The figures show the set heating level
10 = **Indicator H** = Caution, hotplate still hot! Goes out when the hotplate has cooled
11 = Hotplate set to **automatic bring-to-the-boil boost** (remains lit until the automatic system changes over to the set simmering stage)
12 = Standby and On/Off button with pilot lamp for the warming area. The built-in automatic system switches off the warming area after 6 hours
13 = Warming area

KAG13-2 6/97 GB – KAG39-4 6/97 GB

Cleaning and care

Ceramic hob

It is important to clean your hob each time after using it!

Never use any aggressive cleansing agents, such as e.g. coarse scouring agents or abrasive pan cleaners.

Clean you hob whenever it is lightly soiled. To do this, use a damp cloth and a little washing up liquid. Then rub it dry with a clean cloth. Please make sure that no detergent residues remain on the surface.

Thoroughly clean the whole hob once per week. To do this, use "Sidol" stainless steel polish, "Stahl-Fix", "WK-Top", or "Cillit".

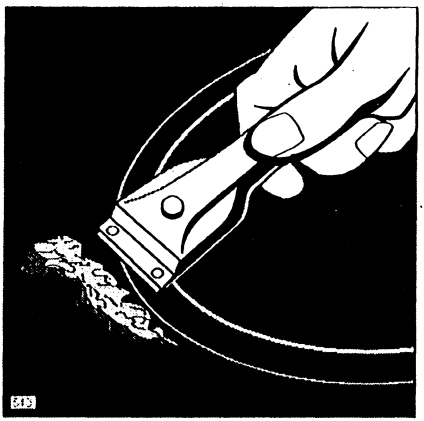
Then clean the whole hob thoroughly with clean water, and rub it dry with a clean cloth.

Please make sure that no (detergent) residues remain on the surface, or your hob could be damaged!

Special types of soilage

Food splashes due to boiling over

First soften these with a wet cloth and then remove the soilage residues carefully with a glass or razor blade scraper. **Take care you do not injure yourself!** Then clean the hob with the cleansing agents described.



Cleaning and care

Burnt-on sugar or melted plastic should be removed immediately – **when warm** (not hot) – with a glass scraper, or your hob could be damaged. Then clean the hob as normal.

You can prevent damage due to sugar or sugary foods by caring for your ceramic hob with "Collo-Profi" or "Cerafix".

Stains

Lime stains, iridescent stains, metallic bloom-like discolorations (due to pan abrasion) formed during cooking are best removed when the hob is **still warm.**

To do this, you should use the cleansing agents described above. You may well need to repeat the cleaning process.

Important!

Never allow any vinegar, lemon juice, or lime-dissolving agents to find their way on to the hob frame, or this will result in dull marks.

Sand grains which have fallen on to the hob may cause scratches if pans are slid over them. Make sure therefore that no sand grains remain on the hob.

Loss of decor

The aggressive action of cleansing agents and abrasive pan bases causes the hob to lose its decor over time, and dull marks appear.

You can obtain suitable detergents and cleansing agents from your AEG service centre.

MRP1-2 6/97 GB

Hob with cast-iron hotplates

Please clean heavy soilage on your cast-iron hotplates with a fine scouring agent or sponge. Then heat the hotplate slightly and allow it to cool.

Please note that these cleansing agents are unsuitable for the stainless steel hob and stainless steel border of the hotplates, since they will cause scratches.

The thermal loading during the cooking cycle may cause the stainless steel hob and stainless steel border to discolour slightly. This process is due to physical factors (tarnishing).

You can remove these discolourations with "WK-Top" or "Stahlfix".

To avoid any risk of corrosion between the hotplate border and hob, would you please note the following:

- Never place any damp or wet objects on the hotplates
- Wipe dry cookware before placing it on a hotplate
- The pan base and hotplate must have the same diameter (one never smaller than the other!)
- After cleaning a hotplate, briefly heat it to dry it off.

Make sure that hotplate covers or decorative lids (if available) are dry when placed on top or closed. The hotplates should be cold when you close the lid.

Important note:

To care for your hotplates, you can apply a little sewing-machine oil (finally polishing with paper) or other detergents and cleansing agents, such as e.g. "Collo-Elektrol" obtainable from your AEG service centre.

Never use butter, bacon, or anything similar!

What can be the matter if...

Sensor_Control hobs

...Does the "F" indicator flash very quickly on the Sensor_Control hob?

...Or does the residual heat indicator flash very quickly?

...Or are you unable to switch on the hotplate despite using a suitable pan material?

The hotplate is overheating. Switch off the hotplate and allow it to cool.

If you cannot switch on the cooled hotplate, please call the AEG service centre.

Fault	Possible cause	Hints/remedy
Hotplate switched on. The **"F"** indicator or alternatively the residual heat indicator flashes. Hotplate does not heat.	No cookware or else wrong cookware placed on the hotplate (glass, ceramic). Wrong pan base diameter.	Place the correct cookware (material, base diameter) on the hotplate.
	No suitable cookware has been on the hotplate for 10 minutes.	Set the hotplate switch to the "0" position, place cookware on the hotplate, and turn on the switch again.
	The pan base is curved downwards or upwards.	Use a pan with an even base.
	The pan base diameter is too small.	Use a bigger pan.
	The pan is off its centred position.	Place the pan correctly on the hotplate.
	There is dirt between the pan base and ceramic.	Please remove the dirt.
The hotplate switches on without a pan having been placed on it.	A metal object has been placed on the hotplate.	Remove. Important: The object may be very hot.
	Salt-containing liquid has boiled over.	Turn off the hotplate switch and remove the salt water.

MWTW10-2 6/97 GB - KAG33-1 6/97 GB

Customer service

Should you wish to call the service centre, the service engineer's visit cannot be made free of charge even during the warranty period. AEG electrical appliances comply with the valid safety specifications. Repairs to electrical appliances should only be performed by trained personnel. Improper repairs may seriously endanger the user.

When making your call, quote the code number. This code consists of 2 letters and the first 12 figures.

You will find the latter on the package or invoice or on the back of these operating instuctions.

Your specifying this number enables the service department to make precise identification of the spare part required so that the appliance can be repaired at the service engineer's first visit without your having to pay extra costs for repeated journeys by the service engineer.

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AEG Hausgeräte AG
Postfach 1036
D-90327 Nürnberg 1

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H 259 225 600 - 089715./02 -

AEG Domestic Appliances Ltd
Customer Care Department
PO Box 47, Newbury
Berkshire, RG14 5XL
Telephone: 01635 572700
Fax: 01635 42970